

WELLCOME INSTITUTE LIBRARY	
Coll.	wellcome
Coll.	pam
No.	Q7 235
	1 9 3*
	G 799



22501240662

✧ To Our Patrons. ✧

ALL Articles herein listed and prepared by us should be obtainable from every well-known Grocer or Store in the Kingdom.

Our best attention and an equal service is given to the smallest trading concerns and the largest suppliers.

Should any difficulty be experienced in procuring any article bearing our name we shall feel obliged if our Patrons will communicate with us.

Any and every enquiry will receive prompt attention.

Please address enquiries to—

H. J. GREEN & CO., Ltd.,

Manufacturers of
Green's Sponge Mixture, &c.

— **BRIGHTON.**

:: GREEN'S :: Sponge Mixture.



THERE HAVE BEEN MANY IMITATIONS OF THIS ARTICLE, BUT GREEN'S STILL STANDS FIRST AND FOREMOST.

WE SAY EMPHATICALLY, THAT IT HAS NEVER BEEN EXCELLED, AND WE BELIEVE IT TO BE ABSOLUTELY IMPOSSIBLE TO EXCEL IT.

Therefore, ask for Green's every time, and take no substitutes, because if making a true comparison of a Sandwich made from Green's Sponge Mixture, with any other we have yet seen, with all confidence we can leave the verdict to the User.

GREEN'S SPONGE MIXTURE IS BELIEVED TO HAVE THE GREATEST SALE OF ANY ARTICLE OF ITS NATURE IN THE WORLD.

Green's Sponge Mixture.

This article is packed in seven flavours, viz. :—
Vanilla, Lemon, Madeira, Orange, Almond,
Chocolate, Raspberry, also Plain.

Nothing else is required but two Eggs with one packet to make a beautiful light Sandwich, Sponge Roll or Cake. A child can use it. It is finished in a matter of about 15 minutes, cooking included. Delicious light Sponge Puddings may also be made from the Mixture, also Castle Puddings, Genoese, Madeira Cakes. etc. See recipes in this Booklet.

Chocolate Sponge Mixture.

A special Cream made according to the following directions is generally thought preferable to that of Jam or Marmalade with Chocolate Sponges :
4 ozs. Icing Sugar, 2 ozs. Butter, White of one Egg.

Method.—Beat the Butter and Sugar thoroughly together, then add the white of one egg (well whisked) and stir thoroughly. This is suggested particularly for Sandwiches, the Cream to be put on when the Sponge is cold, after which the two Sponges should be placed together.

The Sandwiches and Rolls keep so beautifully moist

Green's Sponge Mixture.

HINTS ON USING.

GET THE OVEN RIGHT.

Grease well, and Flour the tins. See directions on back of the Packet.

Use two fairly large Eggs, or if small, add a little Milk—see directions.

Be sure and see that the Eggs are fresh, and not musty. A musty Egg will spoil anything.

Whisk the Eggs thoroughly, add the Mixture gradually to the beaten eggs, stirring all the time with a fork.

BEAT THE BATTER UNTIL IT IS OF THE CONSISTENCY OF CREAM, and spread evenly over the tins at once.

IMMEDIATELY THE BATTER IS READY, place it in the oven, do not let it stand outside.

PLEASE NOTE.—The first hint we gave was to get the oven right. This means that the batter should be placed in an oven already prepared for it (well heated).

When putting the tins into the oven, the heat should not be too fierce, or the Sponge will rise too quickly, or may burn before being noticed.

Close the oven door gently.

If the oven is right, the baking should take about ten minutes.

Turn out immediately on taking from the oven on to a sugared paper. Do not put too much sugar on the paper or on the Sponge. An excess of uncooked sugar is apt to spoil the flavours.

Green's Sponge Mixture—Hints on Using—(*continued*).

If making a Sponge Roll, the Sponge should be covered with jam immediately after it has been turned out, and should be rolled at once, **WHEN HOT**.

If making a Sandwich, let the two halves stand awhile, until they become cool, before putting jam upon them.

Users of this article who are in the habit of buying several packets at a time, are warned not to place the packets in damp, steamy cupboards, or against damp walls.

The Sponge Mixture is sent from our Works in the form of a free, dry Powder, and if kept under reasonable conditions, it will remain in that state for any length of time.

KEEP THE SPONGE MIXTURE DRY.

GREEN'S

Chocolate Mould

is Chocolate in Chocolate's
most delicious form. . .

See Page 29.

GREEN'S SPONGE MIXTURE.

USEFUL RECIPES *(Copyright.)*

GENERAL METHOD FOR MAKING CAKES.

Mix the Sponge Mixture and other dry ingredients together.

Rub in or Cream the Butter as directed.

Mix thoroughly with the Milk and beaten Eggs, beating to a creamy consistency with a wooden spoon. Bake in a good oven.

When making Fruit Cakes mix in the Fruit last

Grease Tins thoroughly, sprinkling over with plain Flour before putting in the Batter.

Open and shut oven doors carefully.

Prevent draughts getting to ovens.

GENERAL METHOD FOR MAKING BUNS.

Mix the Sponge Mixture and other dry ingredients. Cream the Butter, to which add by degrees first a little of the dry ingredients, and then some of the Milk and beaten Eggs, until all is used up.

Use from 24 to 30 Patty Pans. Bake in a quick oven.

GREEN'S SPONGE MIXTURE—*Continued.*

GENERAL METHOD FOR BOILED PUDDINGS.

Place the Batter in a well-greased basin, and cover over the top with a greased paper to prevent water getting in. Do not let water come over the top of the basin.

The water must not be allowed to cease boiling
These Puddings may otherwise be steamed.

Place the batter, whether for Cakes, Buns or Puddings, on to cook immediately it is ready.

With every recipe use a good pinch of salt.

GENOESE.

1 packet Green's Sponge Mixture (preferably Madeira, Almond or Lemon Flavour), 2 oz. Butter, 2 Eggs.

Method.—Cream the Butter and add by degrees first a little of the Sponge Mixture and then the eggs which have previously been thoroughly whisked. Spread the batter over one of Green's Swiss Roll Tins, and bake for 10 or 15 minutes. When cold cut into fancy shapes and spread with water icing, coloured if liked.

Water Icing.—Icing Sugar and cold water mixed to the consistency of Cream.

CASTLE PUDDINGS.

1 packet Green's Sponge Mixture (Lemon or Madeira Flavour), 3 ozs. Butter, 2 ozs. Flour, 2 Eggs, a little Milk

GREEN'S SPONGE MIXTURE—*Continued.*

Method.—Mix the Sponge Mixture and Flour thoroughly together. Cream the Butter, and add by degrees first a little of the dry ingredients and then some of the egg (which has previously been thoroughly whisked) until all is used up, taking a small quantity of milk to make all into a smooth batter. Grease about one dozen Castle Pudding Tins, put in the batter and bake for 10 or 15 minutes in a hot oven. Serve with Green's Custard, or as Cakes for afternoon tea. These are delicious.

MADEIRA CAKE.

Recipe as Castle Puddings, using Green's Madeira Sponge Mixture—decorate with a piece or two of Citron Peel, using a round cake tin for baking.

TRIFLE.

Make a Sponge Sandwich from Green's Sponge Mixture, spread with Jam, when cold, cut up, and place in a glass dish, soak with Sherry, decorate with blanched Almonds, and cover with a pint of Green's Custard, or some whipped Cream.

VALENCIA SPONGE.

1 packet Green's Lemon, Almond, or Madeira Sponge Mixture, 2 Eggs, a few Almonds, a little Sherry, 1 pint of Green's Custard.

Method.—Beat the eggs thoroughly, add by degrees the Sponge Mixture. Put the Batter into

GREEN'S SPONGE MIXTURE—*Continued.*

a well-greased mould, and bake in a moderate oven for 30 minutes. When cold, place the Sponge in a glass dish and soak with Sherry, blanch and cut up the Almonds and decorate. Make a pint of Green's Custard and pour around the Sponge.

BELGIUM CAKE.

1 packet Green's Lemon or Madeira Sponge Mixture, 2 ozs. Flour, 2 ozs. Cornflour, 6 ozs. Butter, 2 Eggs, a little Milk.

Method.—Mix the Sponge Mixture, Flour and Cornflour thoroughly together. Cream the butter and add by degrees, first a little of the dry ingredients and then the eggs which have been previously well beaten, add the milk. Take a well-greased Cake Tin and bake for about 1 hour in a moderate oven. When cold, sift over a little finely powdered or Icing Sugar.

SAVOY CAKE.

1 packet Green's Lemon Sponge Mixture, 6 ozs. Flour, 3 ozs. Castor Sugar, $\frac{1}{4}$ lb. Butter, $\frac{1}{4}$ teaspoonful Ground Ginger, a little Candied Peel, 2 Eggs, about half a teacupful of Milk.

Method.—Mix the Sponge Mixture, Flour and Ground Ginger thoroughly together. Cream the Butter and Sugar, add the eggs thoroughly whisked, stir in the other ingredients, adding sufficient milk to form a creamy batter. Bake in a moderate oven for about $1\frac{1}{4}$ hours

GREEN'S SPONGE MIXTURE—*Continued.*

RAINBOW CAKE.

3 packets Green's Sponge Mixture, Chocolate, Vanilla and Raspberry Flavours. 9 ozs. Flour, 9 ozs. Butter, 6 Eggs, a little Milk.

Method.—Take 3 ozs. of the Flour and mix with a packet of Chocolate Sponge Mixture. Cream 3 ozs. of the Butter and add by degrees, first a little of the dry ingredients and then 2 eggs which have previously been thoroughly whisked, until both are used up, adding a little milk. Bake in one of Green's Swiss Roll Tins for about 15 minutes. Repeat the above recipe, with the Raspberry and Vanilla Flavour Sponge Mixture. When the three layers are cold, cut each into four divisions, spread with jam and place one on top of the other, varying the colours, having Chocolate on the top. Sprinkle with powdered Sugar, and tie with ribbon.

PALACE CAKE.

1 packet Green's Sponge Mixture, 4 ozs. of Pastry Flour, 2 ozs. Butter, a few Currants, 1 Egg, half a teacupful of Milk, and a little finely cut Peel.

Method.—Rub the Butter well into Sponge Mixture and Flour. Add Currants and Peel, mixing with a well-beaten egg and the milk. Grease well a Green's Swiss Roll Tin, spread the Mixture evenly over, and bake to a good nut brown, which should take about 15 minutes, in a moderate oven. When cold cut into fingers or squares.

GREEN'S SPONGE MIXTURE—*Continued.*

SPONGE JELLY.

1 packet Green's Sponge Mixture, 1 packet Green's Raspberry or Strawberry Jelly, 2 Eggs.

Method.—Make a flat Sponge in a Roll Tin in the usual way, as per directions on the back of the packet of Green's Sponge Mixture. When it is quite cold, or perhaps has been made a day or so, take a packet of Green's Raspberry or Strawberry Jelly. Make it in the usual way, but add one and a quarter pints of water to the packet. Place the Sponge or a portion of it in a glass dish, pour the Jelly over while it is hot, serve cold.

A little whipped Cream placed on the Sponge Jelly, just before serving, is an improvement to, and beautifies the dish.

HOLLAND CAKES.

1 packet Green's Sponge Mixture, 5 ozs. of Pastry Flour, 3 ozs. Butter, 1 oz. Lard, the grated rind of one small Lemon, 1 Egg.

Method.—Cream the Butter and Lard. Mix Sponge Mixture and Flour together, and add alternately the creamed butter and lard, the well-beaten egg and the lemon. Knead thoroughly and cut the cakes with an egg-cup or wine glass, or to any other shape preferred. Bake to a golden brown in a moderate oven. The above ingredients will make about thirty Holland Cakes.

GREEN'S SPONGE MIXTURE—*Continued.*

MARBLE CAKE.

3 packets Green's Sponge Mixture, Chocolate, Raspberry and Vanilla Flavours, 9 ozs. Flour, 9 ozs. Butter, 6 Eggs, a little Milk.

Method.—Take 3 ozs. of the Flour and mix with a packet of Chocolate Sponge Mixture. Cream 3 ozs. of the Butter and add by degrees first a little of the dry ingredients and then two eggs which have previously been thoroughly whisked, until both are used up, adding a little milk. Repeat the above recipe, with the Raspberry and Vanilla Sponge Mixture, then grease a Cake Tin and put in the three Batters, slightly mixing with a spoon. Bake in a moderate oven for about $1\frac{1}{4}$ hours

MADGE BUNS.

1 packet Green's Sponge Mixture, 6 ozs. of Pastry Flour, 3 ozs. Butter, 1 oz. Lard, 1 small Egg, a little Raspberry Jam.

Method.—Mix well the Green's Sponge Mixture and Pastry Flour together. Rub in the butter and lard. Add the well-whisked egg, which will provide sufficient moisture to make a rather stiff paste. Take small pieces of paste and roll into a ball, and place on a baking tin. Make a hole in the centre of each, and drop in a small quantity of Raspberry Jam, close up, and bake in a brisk oven. The above ingredients will make at least twenty Madge Buns.

GREEN'S SPONGE MIXTURE—*Continued.*

PAVILION CAKE (PINK).

1 packet Green's Raspberry flavoured Sponge Mixture, 2 Eggs, 1 oz. Cornflour, 3 ozs. Pastry Flour, 2 ozs. Butter, half a teacupful of Milk, a little Peel, and a few Almonds.

Method.—Cream the Butter, mix together the Sponge Mixture, Cornflour and Flour, add alternately the Butter, well-beaten eggs and milk. Add the Peel. Grease well a Green's Swiss Roll Tin, and spread the Mixture evenly over the tin. Ornament with the Almonds cut in half. Bake in a moderate oven for 15 minutes. Serve in squares or fingers.

A STRAWBERRY CREAM SANDWICH.

Take a packet of Green's Sponge Mixture (any flavour preferred), make up in the ordinary way, either for a Sponge Sandwich or Victoria Sandwich.

When the Sponge is cold, cut some Strawberries in halves and place on one half of the Sandwich. (Well ripened Strawberries should be used.)

Whip some Cream with a teaspoonful of fine Sugar. Spread the Whipped Cream lightly over the Strawberries. Place the other half of the Sandwich on top and sprinkle with Sugar. The Fruit should not be placed upon the Sandwich until shortly before it is required for use. The Fruit Sandwich should be used fresh. When Strawberries are not in Season, use other Fruit, or Strawberry Jam, treating in somewhat of a similar manner.

GREEN'S SPONGE MIXTURE—Continued

CHOCOLATE CAKE.

1 packet Green's Chocolate Sponge Mixture,
2 ozs. Butter, 2 Eggs.

Method.—Cream the Butter and add by degrees first a little of the Sponge Mixture and then the eggs which have previously been thoroughly whisked. Grease a Cake Tin, put in the mixture and bake for about 30 minutes.

An excellent recipe for a large Chocolate Cake would be:—

1 packet Green's Chocolate Sponge Mixture,
3 ozs. Butter, 3 ozs. Flour, 2 Eggs, and about
2 tablespoonsful of Milk.

Method.—As above

ALMOND MOULD.

1 packet Green's Wine Jelly, 1 packet Green's Almond Sponge Mixture, 2 ozs. Almonds, 2 Eggs.

Method.—Make a Sponge Sandwich in the usual way, that is, with one packet of Green's Sponge Mixture and two eggs, adding to the Batter before baking some of the chopped Almonds. When baked, line a basin or a mould with the Sandwich, sprinkle in some chopped Almonds. Make the Jelly in the usual way, but using quite a pint of water, pour the warm Jelly over the Sponge Cake. Turn out when set and decorate with Almonds.

We particularly draw attention to the recipe shewing on the back of the Sponge Mixture packet for **VICTORIA SANDWICH**. These Sandwiches are exceedingly nice.

GREEN'S SPONGE MIXTURE—*Continued.*

RASPBERRY CREAM CAKE.

Take a packet of Green's Raspberry Flavoured Sponge Mixture, and make up according to the directions given on back of the packet for Victoria Sandwich. When cold spread one half of the Sandwich with whipped Cream, and the other half with Raspberry Jam, place the two together and cover with thin water Icing. Decorate with Crystallised Violets or Glacé Cherries as preferred. The Cream should be whipped with just a teaspoonful of Sugar.

MADELEINE CAKES.

Take one packet Green's Sponge Mixture, any flavour as preferred, using 2 Eggs.

Method.—Beat the two Eggs thoroughly together, to which add by degrees the Sponge Mixture, mixing to a smooth batter. Put into 12 or 15 Castle Pudding Tins. Bake for about 10 or 15 minutes, after which turn out of Tins. When cold cover sides with Jam, sprinkling over with Desiccated Cocoanut. Ice the top of each Cake with plain water Icing, afterwards placing thereon a Glacé Cherry, Crystallised Violet, or Walnut as preferred.

CURRENT FINGERS.

1 packet Green's Sponge Mixture, 2 ozs. Pastry Flour, 1 oz. Butter, a few Currants, 2 Eggs.

Method.—Cream the Butter to which add the

GREEN'S SPONGE MIXTURE—*Continued.*

eggs (thoroughly whisked), and the Flour. Beat well together, gradually adding the Sponge Mixture still beating with a fork, add the Currants. Should the Batter be found too stiff, add a little Milk. Bake in a Green's Swiss Roll Tin for about 20 minutes, cut into fingers. Sift over a little Castor Sugar.

RICE BUNS.

1 packet Green's Lemon Sponge Mixture, 2 ozs. Ground Rice, 2 ozs. Butter, 2 Eggs, a little Lemon Juice.

Method.—Cream the Butter. Mix the Sponge Mixture and Ground Rice together, and add alternately with the well-whisked eggs. Add the juice of half a Lemon. Use 24 patty Pans and bake in a brisk oven. A few Glacé Cherries as a decoration are an improvement

ALMOND CAKES.

1 packet Green's Almond Sponge Mixture, 2 ozs. Pastry Flour, 1 oz. Butter, 1 oz. Lard, 1 oz. Almonds, 1 oz. Glacé Cherries, 2 Eggs, 1 tablespoonful of Milk.

Method.—Cream the Butter and Lard, add eggs (thoroughly whisked), then add the Flour. Gradually and thoroughly stir in the Sponge Mixture. Chop the Almonds and Cherries finely and mix with the other ingredients. Use 24 Patty Pans and bake in a good oven for about 20 minutes.

GREEN'S SPONGE MIXTURE—*Continued.*

COCOANUT ROCKS.

1 packet Green's Sponge Mixture, 2 ozs. Pastry Flour, 2 ozs. Desiccated Cocoanut, 2 ozs. Butter and Lard Mixed, or all Butter, 1 Egg, 2 tablespoonsful of Milk.

Method.—Mix together the Sponge Mixture and Flour. Rub well in the grease. Add the Cocoanut and the egg and milk well beaten. Divide into 20 parts, place on a flat Tin well floured. Brush the Rocks over with Egg and sprinkle with Cocoanut. Bake in a moderate oven.

We particularly draw attention to the recipe showing on the back of the Sponge Mixture packet for **VICTORIA SANDWICH**. These Sandwiches are exceedingly nice.

FRUIT CAKE.

1 packet Green's Lemon or Almond Sponge Mixture, 1 lb. Flour, 2 Eggs, 8 ozs. Currants, 2 ozs. finely chopped Peel, 6 ozs. Butter or good Margarine, a small saltspoonful of Salt, and a teacupful of Milk. Use a 3 lb. Cake Tin. Bake for about 2 hours in a sound oven.

QUEEN CAKES OR FAIRY CAKES.

1 packet Green's Lemon Sponge Mixture, 2 ozs. Flour, 2 ozs. Cornflour, 2 ozs. Currants,

GREEN'S SPONGE MIXTURE—*Continued.*

2 eggs, 2 ozs. Butter or good Margarine, about 3 tablespoonsful of Milk, and a pinch of Salt. To make about 30 cakes.

Method.—Mix the Sponge Mixture, Flour, and Cornflour together. Cream the Butter, to which add by degrees the dry ingredients, the beaten Eggs and sufficient Milk to make the mixture into a stiff Batter. Put into greased fancy Tins, and bake in a good oven.

For Queen Cakes, place a few Currants on the top of each Cake.

For Fairy Cakes, place the Currants at the bottom of each tin before putting in the Batter.

ORANGE CAKE (Iced).

1 packet Green's Orange Sponge Mixture, 3 ozs. Flour, 4 ozs. Butter, or Butter and Lard mixed, or good Margarine, 2 Eggs, about 3 tablespoonsful of Milk, a little grated Rind of Orange, and the Juice of same, and a pinch of salt.

Method.—Beat the Butter to a cream, add by degrees first a little of the dry ingredients, and then some of the milk and beaten Eggs, mixing in the Orange Rind and Juice. Spread on to a flat, shallow edged tin about the size of a Green's Sponge Roll Tin, and bake in a good oven.

Icing.—(This should not be used until the Cake is quite cold) $\frac{1}{4}$ lb. Icing Sugar, mixed with a piece of Butter the size of a Walnut, and a tablespoonful of Orange Juice. Place the Icing over the Cake, and cut into any shape desired. Decorate according to taste with Cherries, Walnuts, &c., &c.

GREEN'S SPONGE MIXTURE—*Continued.*

COCOANUT CAKE.

1 packet Green's Sponge Mixture, 3 ozs. Flour, $1\frac{1}{2}$ ozs. Desiccated Coconut, 4 ozs. Butter and Lard mixed, or good Margarine, 2 Eggs, about 4 tablespoonsful of Milk, and a pinch of Salt.

Method.—Beat the Butter to a cream, to which add by degrees first a little of the dry ingredients and then some of the Milk and beaten Eggs, until all is used up, finally beating to a creamy Batter. Bake in a slow oven for about one hour.

CHERRY BUNS.

1 packet Green's Almond Sponge Mixture, 4 ozs. Flour, 4 ozs. Butter, or Butter and Lard mixed, or good Margarine, 2 Eggs, Glacé Cherries, about 4 tablespoonsful of Milk, and a pinch of Salt.

Method.—Beat the Butter to a Cream, to which add by degrees, first a little of the dry ingredients, and then some of the Milk and beaten Eggs, until all is used up. Use about 30 Patty Tins, placing half a Cherry on the top of each Bun. Bake in a brisk oven.

ALMOND BUNS.

1 packet Green's Almond Sponge Mixture, 2 Eggs, 2 ozs. Flour, 2 ozs. Cornflower, 3 ozs. Sultanas, 3 ozs. Butter or good Margarine, a few chopped Almonds, 4 tablespoonsful of Milk, and a pinch of Salt

GREEN'S SPONGE MIXTURE—*Continued.*

Method.—Cream the Butter. Mix the Sponge Mixture, Flour and Cornflour together. Add by degrees to the Butter, stirring in the Milk and beaten Eggs, and add the Sultanas. Put into Patty Pans, and sprinkle Almonds on top. Bake in a fairly good oven for 15 minutes.

ORANGE BUNS.

1 packet Green's Orange Sponge Mixture, 3 ozs. Flour, 3 ozs. Butter, or good Margarine, 4 tablespoonsful of Milk, 2 Egg., the Juice of an Orange, and a pinch of Salt.

Method.—Beat the Butter to a Cream, and add by degrees first a little of the dry ingredients, and then some of the Milk and beaten Eggs, mixing in the Orange Juice. Bake in a fairly hot oven for 10 to 15 minutes.

MYSTERY BUNS.

1 packet Green's Lemon Sponge Mixture, 5 ozs. Flour, 4 ozs. Butter or Butter and Lard mixed, or good Margarine, 1 Egg, about 2 tablespoonsful of Milk, a little Jam or Lemon Cheese, and a pinch of Salt.

Method.—Rub the Butter, or Butter and Lard, or Margarine well into the dry ingredients, adding sufficient Milk and the beaten Egg to make a stiff paste. Roll into balls. Make a hole in the centre and put in a little Jam, close up, and bake in a brisk oven. This quantity will make about 25 Buns.

SEVILLE CAKE.

1 packet Green's Orange Sponge Mixture, 4 ozs. Flour, 4 ozs. Butter or good Margarine, 2 Eggs the grated Rind and Juice of one Orange, about 4 tablespoonsful of Milk, and a pinch of Salt.

Method.—Mix the Sponge Mixture and Flour together. Cream the Butter, and add by degrees first a little of the dry ingredients, and then the Milk and beaten Eggs and Orange Juice, until all is used up. Bake in a quick oven until of a golden brown colour.

Green's Orange Sponge Mixture is a great favourite, millions of packets being sold. It is flavoured with pure Orange, sufficiently for delicate Sponge Sandwiches, and also for Cakes generally, but where a very distinctive Flavour of Orange is desired in Cakes, we recommend that Orange Peel and Juice be added as showing in this recipe.

A really delicious little Cake.

If recommending, please state

**“ASK
FOR GREEN'S
SPONGE MIXTURE,”**

— and take no substitutes. —

GREEN'S SPONGE MIXTURE—*Continued.*

GINGER CAKES.

1 packet Green's Lemon Sponge Mixture, 2 ozs. Butter or good Margarine, 2 ozs. Flour, half a teaspoonful Ground Ginger, 1 Egg. 1 tablespoonful Milk, and a pinch of Salt.

SICILY CAKES.

1 packet Green's Lemon Sponge Mixture, 2 ozs. Flour, 2 ozs. Cornflour, 3 ozs. Butter or Butter and Lard mixed, or good Margarine, a few chopped Almonds, some grated Lemon Rind, 2 Eggs, about 3 tablespoonsful Milk, and a pinch of Salt.

Method.—Beat the Butter to a Cream, and add by degrees, first a little of the dry ingredients, and then some of the Milk and beaten Eggs, until all is used up, finally mixing in the chopped Almonds.

Use about 24 Patty Pans, place half an Almond on the top of each, and bake in a brisk oven.

CORNFLOUR CAKES (With Fruit).

1 packet Green's Madeira Sponge Mixture, 1 oz. Cornflour, 2 ozs. Flour, 2 Eggs, 1 oz. Glacé Cherries, 1 oz. Sultanas, 2 ozs. Butter or good Margarine, 1 tablespoonful Milk, and a pinch of Salt.

Method.—Mix the Sponge Mixture, Flour, and Cornflour, together with a pinch of Salt. Rub in the Butter, mixing all together with the Milk and beaten Eggs, finally adding the Fruit. Bake in a good oven for 15 or 20 minutes.

EXCELLENT SPONGE PUDDINGS.

LEMON SPONGE PUDDING.

1 packet Green's Lemon Sponge Mixture, 4 ozs. Flour, 1 Egg; 2 ozs. Butter or good Margarine, a pinch of Salt, the finely-grated Rind of one Lemon, about 6 tablespoonsful Milk.

Method.—Mix the dry ingredients together. Cream the Butter. Mix the Creamed Butter and the Milk and beaten Egg with the dry ingredients, beating all well together to a creamy consistency.

Place into a 2-pint basin (the basin should be well greased), cover over with greased paper, tie down, and steam for about 2 hours. Serve with Jam, Sweet Sauce or Green's Custard.

PUDDING BELGIQUE.

1 packet Green's Lemon Sponge Mixture, $\frac{1}{4}$ lb. Bread Crumbs, $\frac{1}{4}$ lb. Suet, 2 ozs. Flour, 2 tablespoonsful Marmalade, 1 Egg, 1 saltspoonful of Salt.

Method.—Mix the Sponge Mixture, Bread Crumbs and Flour together, finally adding the Suet (well chopped) and the Marmalade. Mix all together with the beaten Egg and Milk, using about 6 tablespoonsful.

CHERRY PUDDING.

As Lemon Pudding, with the exception that about 2 ozs. chopped Glacé Cherries should be used instead of the grated Lemon Rind.

GREEN'S SPONGE MIXTURE—*Continued.*

FRUIT PUDDING.

As Lemon Pudding, adding about 2 ozs. Currants, and 1 oz. very finely-chopped Peel, omitting the grated Lemon Rind, and using a little more milk.

PUDDING WITH JAM OR MARMALADE.

Follow out Lemon Pudding recipe, covering with hot Jam or Marmalade.

JAM PUDDING.

Follow out Lemon Pudding recipe, lining a basin with Jam or Marmalade before putting in the Batter.

KING'S PUDDING.

1 packet Green's Almond Sponge Mixture, 1 Egg, 2 ozs. Suet, 2 ozs. Bread Crumbs, 2 ozs. Flour, 2 to 3 tablespoonsful Treacle, a pinch of Salt, a little Milk.

Method.—Mix all together with beaten Egg and a small quantity of Milk. Grease a basin well, putting the Treacle at the bottom. Pour in the Mixture, cover over with greased paper, and steam for 2 hours.

ALLIES' PUDDING.

1 packet Green's Lemon Sponge Mixture, 2 ozs. Butter or good Margarine, 2 ozs. Flour, 1 Egg, $\frac{1}{2}$ a teacupful of Milk, a little Jam, and a pinch of Salt.

GREEN'S SPONGE MIXTURE—Continued.

Method.—Cream the Butter. Mix the Sponge Mixture and Flour together, adding to the Butter, finally mixing in the Milk and beaten Egg. Well grease a pie-dish, and line with Jam. Pour in the Mixture, and bake for half an hour in a moderate oven.

It must be understood that recipes for Sponge Sandwiches, Victoria Sandwiches, Sponge Rolls, or Sponge Cakes are not given in these pages, but will be found on the back of packets of Green's Sponge Mixture.

GREEN'S ORIGINAL BRIGHTON SPONGE MIXTURE.

"England's Premier Production in its Class."

Is composed of ingredients of the very highest standard of excellence.

Nothing finer can be manufactured for its purpose.

There have been many imitators, but **Green's** still holds its own against all comers.

We advise our Patrons to resolutely decline anything stated to be just as good, and to take **GREEN'S** only.

Green's Sponge Mixture is prepared and packed under ideal conditions, in spacious, lofty buildings, standing in one of the healthiest and most sunny spots in England.

Green's Crystal Jelly.

Delicious Flavours :—**Lemon, Orange,
Raspberry, Strawberry. Pineapple.**

Beautifully clear and firm.

Nothing finer obtainable at any price.



Green's Jelly Squares.

In eight perfect flavours : **Lemon, Orange,
Raspberry, Strawberry, Pineapple,
Black Currant, Wine.**

Prepared with the utmost care, of the
finest material. Producing a beautifully
clear, stiff Jelly.

ABSOLUTELY UNSURPASSED.

. Green's .

Hints on Jelly Making.

HOW TO MAKE A JELLY SPONGE.—
Make a Jelly in the usual way in a basin.

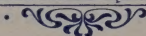
When the Jelly is quite cold and partly set, add the white of one egg (not whisked) and whisk all together thoroughly for about 10 minutes, or until it becomes quite frothy or spongy.

Stand in a cool place until set. Cut out and serve.

HOW TO MAKE A TWO-COLOURED JELLY.—Make a Raspberry, Strawberry or Vanilla Jelly in the usual way in a basin, and when cold and nearly set, wet two moulds and spoon half the Jelly into one mould and half into the other. Then take a packet of Lemon, Orange or Pine-apple Jelly, repeat as above, filling each mould.

HOW TO MAKE A FRUIT JELLY.—
Make a pint of Jelly in the usual way in a basin, when cold and partly set, take a wetted mould, spoon in the Jelly and place the Fruit in whatever position desired.

GREEN'S — SOUP SQUARES



Prepared from the finest
and purest ingredients.

One packet will provide one and a half
pints of nutritious Soup.



Varieties :

TOMATO, MULLIGATAWNY, PEA,
LENTIL, OXTAIL, MOCK TURTLE.

GREEN'S —

Chocolate . . . Blanc Mange & Chocolate Mould.

HIGHLY NUTRITIOUS.

GREEN'S CHOCOLATE BLANC MANGE AND CHOCOLATE MOULD are universally popular, *the contents of the packets being already sweetened with pure sugar only.*

NO SUBSTITUTES FOR SUGAR ARE
USED IN GREEN'S PREPARATIONS.

A DELICIOUS TRIFLE.

Make a Sponge with Green's Sponge Mixture, and when cold, cut up. Take a packet of Green's Chocolate Blanc Mange and make according to directions, but use $1\frac{1}{2}$ pints of milk. When this thick "Chocolate Custard" has cooled a little, pour on to the Sponge, sprinkle with Desiccated Cocoanut, and serve cold.

GREEN'S . .

“ NO EGG ” CAKE FLOUR.

**FOR THE MAKING OF BEAUTIFULLY
LIGHT CAKES, BUNS, &c. . .**

Although prepared for the making of Cakes, &c., without Eggs, the use of an Egg is an improvement, and this is necessary when making a Madeira Cake.

We give hereunder a special recipe for Wedding, Birthday, or Christmas Cakes, also hints on the icing of Cakes.

It will be noticed that Eggs are suggested for use in these Recipes.

CHRISTMAS, BIRTHDAY or WEDDING CAKES as made from Green's “No Egg” Cake Flour.

1 Bag of “No Egg” Cake Flour, 8 ozs. of Butter or good Margarine, 2 Eggs, 8 ozs. good Currants, 4 ozs. finely-cut Peel, 2 ozs. finely-chopped Almonds, a pinch of Salt, about half a breakfast cupful of Milk.

Make according to the directions given on the back of a "No Egg" Bag, and bake in a sound oven for about one and half hours, or until the Cake is of a good nut brown colour.

ALMOND PASTE.

4 ozs. of ground Almonds, 6 ozs. Castor Sugar, Yolks of 2 Eggs, a little Sherry or Brandy if desired.

Method.—Knead thoroughly together, roll out to the size of the top of the Cake, placing it on the Cake when cold

ICING.

1 lb. of Icing Sugar, Whites of 2 Eggs, about a teaspoonful of Lemon Juice.

Method.—Whisk thoroughly the whites of the Eggs, which add to the Icing Sugar with the Lemon Juice. Mix and work thoroughly together until the Sugar is dissolved and the whole is of the consistency of thick Cream. Spread over sides and top of the Cake with a table knife. Stand in a cool place until set.

GREEN'S Ginger Cake Flour



Known as Green's Jinjaleena.

For making **GINGER CAKES,**
GINGER NUTS,
GINGER PUDDINGS
without the use of Treacle or Golden Syrup.

A child can use it. Professed Cooks speak very highly of it.

It has a great sale.

In place of Eggs, Green's Egg Substitute Powder may be used to the proportion of one heaped teaspoonful to one packet of Jinjaleena, from which a perfect success will be obtained.

GREEN'S Ginger Sandwich.



From Ginger Cake Flour.

Make a Ginger Bread as per recipe given on back of the packet of **Jinjaleena**.

Divide the Batter into 2 Sandwich Tins, when baked and cool, spread with cream, recipe for which will be found on page 3.

(This is the Chocolate Sandwich Cream Recipe.)

Three very nice Ginger Cakes can be made from one packet by the placing of the Batter into three Sandwich Tins.

This is well worth trying.

Green's Ginger Cake Flour is sent from the Works in free dry Powder form, and will be found excellent for its purpose. **Once Tried—Always Used.** See Recipes on back of bag.

∴ GREEN'S ∴

Yorkshire Pudding and Pancake Mixture

NO EGGS REQUIRED.

This article has found much favour
with the public, and is greatly
appreciated.



Ask your Grocer for

**GREEN'S YORKSHIRE PUDDING
.. AND PANCAKE MIXTURE. ..**

USE . . .

GREEN'S

"RAISEENE"

THE IDEAL RAISING POWDER

.. FOR ..

**Scones, Bath Buns,
Milk Bread, &c., &c.**

ALWAYS KEEP "RAISEENE" IN THE HOUSE.

If eggs may be small, or an oven uncertain, a small quantity of **"RAISEENE"** will assist a Cake to rise, and to turn out successfully, and it is excellent for lightening Suet Puddings.

. GREEN'S . CUSTARD.



SWEETENED and UNSWEETENED.

*No other sweetening agent but Pure
Sugar has ever been used in Green's
Sweetened Custard Powder.*

**The Custard with the . .
. . Delicious Flavour.**

It has built its own reputation
on quality
and gives universal satisfaction.

:: GREEN'S :: ASSORTED BLANC MANGES

Flavours :

Vanilla, Strawberry, Lemon, Orange, Raspberry.

HOW TO MAKE A BLANC MANGE OF TWO COLOURS

These are much appreciated and tend to beautify the Table.

Use two one-pint Moulds.

Take one packet of Green's Chocolate Blanc Mange and make as per directions on the back of the packet. Pour half the Blanc Mange into one mould and half into the other, so as to half fill each mould.

Then take a packet of Green's Vanilla Blanc Mange, follow the directions on back of the packet, make it in exactly the same way as the Chocolate has been prepared, and with this mixture fill up the remaining half of each mould.

PEASE NOTE.—That after having placed the Chocolate into the two moulds, that is, half the quantity in each, by the time the Vanilla Blanc Mange is made (and boiled) the Chocolate is ready to take the Vanilla. Do not let either get cool before placing together.

For three-coloured Blanc Manges take three moulds and three packets, and follow rule as above.

Green's Raspberry and Lemon Blanc Mange makes an exceptionally nice combination, and the same may be said of Chocolate and Almond, Peach and Vanilla, Strawberry and Lemon.

GREEN'S BUN FLOUR.

For making tasty little Buns for afternoon tea.

One Packet makes about twenty Buns.

Flavours : LEMON, VANILLA, ALMOND,
MADEIRA, GINGER, also PLAIN.



.. GREEN'S .. LEMON CHEESE.

IN POWDER FORM.

For use in Lemon Cheese Tarts, very
economical in the making, simply the
addition of Butter or Margarine.

One packet will make up to about 1 lb. of
the Lemon Cheese.

Green's Beefin.

A convenient little tablet composed of the finest Meat Extract, Vegetable properties and Seasonings, for the making of a nutrititious and stimulating Beverage, and for adding to Soups, Stews, &c.



Green's Gravy Salt.

For darkening Gravies.



Green's Gravy Powder.

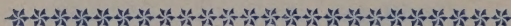
For darkening, enriching, seasoning and thickening Gravies, Hashes, &c.

Green's Cakemaka.

THE MADEIRA CAKE MAKER.

UNEXCELLED and
UNEXCELLABLE.

— See Directions on back of packet. —



:: GREEN'S ::

Fairy Tea Cakes

(STANDARD or CHOCOLATE)

A delightful little Cake for Afternoon Tea.

.. The packets contain ..

CHERRIES, BAKING CASES, &c.

MOST POPULAR.

These little Cakes keep beautifully moist.

A List shewing some of . .

.. GREEN'S ..
PRODUCTIONS.



SPONGE MIXTURE.

RASPBERRY SPONGE MIXTURE.

CHOCOLATE SPONGE MIXTURE.

"RAISEENE."

**YORKSHIRE PUDDING AND PANCAKE
MIXTURE.**

CHOCOLATE BLANC MANGE.

CHOCOLATE MOULD.

CUSTARD.

GINGER CAKE FLOUR (JINJALEENA).

BAKING POWDER.

JELLY CRYSTALS.

GREEN'S PRODUCTIONS—Continued.

JELLY SQUARES.

EGG SUBSTITUTE.

BUN FLOUR.

GRAVY SALT.

GRAVY POWDER.

SOUP SQUARES.

BEEFIN.

**ASSORTED FRUIT FLAVOURED BLANC
MANGES.**

"NO EGG" CAKE FLOUR.

LEMON CHEESE POWDER.

CAKEMAKA.

FAIRY TEA CAKES.

LEMONADE.

&c., &c., &c.

We take this opportunity once again of thanking our Patrons for many Testimonials, thousands of which are received, and would further thank them in anticipation of their valuable recommendations, which will be most highly esteemed.

We are pleased to hear at any time from users of our goods. Every private communication receives the most prompt attention.

We have had to contend with imitations of all descriptions, but are glad so often to hear from our Patrons that they have absolutely declined to accept imitations or substitutions of any kind whatsoever.

NOTABLE POINTS.

Where Butter is suggested in recipes, good Margarine will be found an excellent substitute.

Instead of Jam, try for a change Marmalade with a Sandwich or Roll—this is exceedingly nice.

Make some Genoese—it is just delicious.

We particularly draw attention to the Recipe shewing on the back of the Sponge Mixture packets for Victoria Sandwich. The universal opinion—excellent.

With every recipe for Sponges, Cakes and Puddings use a pinch of salt.

Raspberry Cream Cake.



(See page 15)

A Birthday Cake for the Children.

The Children's Delight.

It is just right for the Birthday
Party.

The Chorus of opinion —

“THIS IS JOLLY GOOD.”



— GREEN'S —

RASPBERRY CREAM CAKE

We particularly draw the attention
of the users of

✧ **Green's** ✧
Sponge Mixture

to the excellent Cakes, recipes for
which are given in the foregoing
pages.

We make special reference to the
Rainbow and Marble Cakes.

These are large family Cakes and
under suitable conditions will keep
beautifully moist for weeks together.

GREEN - BRIGHTON.

. A .

Delicious Trifle.



(See page 29.)

This is always acceptable,
making an excellent Sweet
for either Lunch or Dinner.

When friends are coming to
Supper too, there is nothing
. . . nicer. . . .



Green - - Brighton.

Press Extract :—

“ The conditions under which the products of Messrs. Green are prepared would meet with the entire approval of the most fastidious or squeamish person imaginable.

“ Most people who are at all particular would be glad to know that all articles of foodstuff were prepared under such ideal conditions.

“ On the day of my visit the place was bathed in sunshine. On entering the premises, it seemed that the pure, sweet, fresh air, so enjoyed outside, was also unchanged inside, for sunshine and fresh air seemed to permeate the whole place.

“ I have never seen in any home or any place of business a more perfect state of cleanliness. It seemed to be the characteristic of every crack and corner, from the floor upwards, and a more healthy looking, happy band of workers it would be impossible to imagine.”

(Signed) M. C.

